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(54) ACIDIC OIL-IN-WATER TYPE EMULSION COMPOSITION

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain the subject emulsion composition which has a fine appearance, creamy physical properties, excellent flavor and excellent storage stability without reducing the content of yolk, by controlling the rate of the content of lysophospholipids to the total content of phospholipids at a prescribed value or larger on the basis of phosphorus content.

SOLUTION: This acidic oil-in-water type emulsion composition comprises yolk and an oil phase having a diglyceride content of ≥ 30 wt.%. Therein, the rate of the content of lysophospholipids to the total content of phospholipids is controlled to $\geq 15\%$, preferably 29 to 60%, based on the content of phosphorus. The lysophospholipids are preferably originated from yolk treated with an enzyme selected from esterase, lipase and phospholipase. The acidic oil-in-water type emulsion composition preferably further contains a vegetable sterol, and the compounding weight ratio of the oil phase to the aqueous phase is preferably 35/65 to 75/25.

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